Food Chemistry **48** (1993) 441–444

CONTENTS OF VOLUME 48

Number 1

Fluorescence properties of carminic acid in relation to aggregation, complex formation and oxygen activation in aqueous food models 1
H. STAPELFELDT, H. JUN & L. H. SKIBSTED (Denmark)

Protein digestibility of extruded cereal grains 13
K. DAHLIN & K. LORENZ (USA)

Cell-wall associated peptide hydrolase and esterase activities in several cheese-related bacteria . 19
N. EZZAT, M. EL SODA, H. EL SHAFEI (Egypt) & N. F. OLSON (USA)

Sugar content changes in persimmon fruits (*Diospyros kaki* L.) during artificial ripening with CO_2: a possible connection to deastringency mechanisms 25
Y. ITTAH (Israel)

A study of the chemical components which characterize Spanish saucisson 31
M. J. BERIAIN, M. P. PEÑA & J. BELLO (Spain)

Rose-hip tea: equilibrium and kinetic study of L-ascorbic acid extraction 39
M. SPIRO & S. S. CHEN (UK)

Rose-hip tea: equilibrium and kinetic study of mineral ion extraction 47
S. S. CHEN & M. SPIRO (UK)

Fermentation characteristics and nutritive value of broiler litter ensiled with corn forage . . 51
S. M. CHAUDHRY, Z. NASEER & D. M. CHAUDHRY (Pakistan)

Ascorbigen as a precursor of 5,11-dihydroindolo[3,2-*b*]carbazole 57
M. N. PREOBRAZHENSKAYA, A. M. KOROLEV, E. I. LAZHKO, L. G. ALEKSANDROVA (Russian Federat), J. BERGMAN & J.-O. LINDSTRÖM (Sweden)

Mineral distribution in the fruits of the plantain plant (*Musa paradisiaca*) in relation to mode and degree of maturation 63
J. O. OFFEM & P. C. NJOKU (Nigeria)

Effects of cooking methods on thiamin and riboflavin contents of chicken meat 69
A. S. AL-KHALIFA & A. A. DAWOOD (Saudi Arabia)

Effect of prolonged solar exposure on the vitamin C contents of tropical fruits 75
M. N. ISLAM (USA), T. COLON & T. VARGAS (Dominican Republic)

Identification of protein fractions in chhana whey and its powders 79
A. R. JINDAL & A. S. GRANDISON (UK)

ANALYTICAL METHODS SECTION

Determination of trace quantities of selenium and arsenic in canned tuna fish using electroanalytical techniques 85
A. M. HIGHAM & R. P. T. TOMKINS (USA)

Removal of ascorbic acid interference in the determination of glucose and sucrose in non-alcoholic beverages 95
S. M. TZOUWARA-KARAYANNI, M. I. KARAYANNIS & S. R. CROUCH (USA)

Chromatographic techniques for preparation of linustatin and neolinustatin from flaxseed: standards for glycoside analyses 99
R. AMAROWICZ, X. CHONG & F. SHAHIDI (Canada)

Bibliography of analytical food chemistry 103

Food Chemistry **48** (1993)—© 1993 Elsevier Science Publishers Ltd, England. Printed in Great Britain

Number 2

Flaxseed proteins—a review 109
B. D. OOMAH & G. MAZZA (Canada)

Measurement of volatile release in the mouth 115
R. S. T. LINFORTH & A. J. TAYLOR (UK)

Muscle lipolysis phenomena in the processing of dry-cured ham 121
M.-J. MOTILVA, F. TOLDRÁ, P. NIETO & J. FLORES (Spain)

Differentiation of unfrozen and frozen–thawed kuruma prawn (*Penaeus japonicus*) from the activity of β-hydroxyacyl-CoA-dehydrogenase (HADH) in aqueous extracts 127
L. HOZ, M. FERNÁNDEZ, O. DÍAZ, J. A. ORDÓÑEZ (Spain), A. PAVLOV (Bulgaria) & G. D. GARCÍA DE FERNANDO (Spain)

Content of fat, vitamins and minerals in quinoa (*Chenopodium quinoa*, Willd) seeds . . . 131
J. RUALES & B. M. NAIR (Sweden)

Saponins, phytic acid, tannins and protease inhibitors in quinoa (*Chenopodium quinoa*, Willd) seeds 137
J. RUALES & B. M. NAIR (Sweden)

Models for the interactions between pectin molecules and other cell-wall constituents in vegetable tissues 145
C. Y. CHANG, Y. R. TSAI & W. H. CHANG (Taiwan)

A seed protein induced by heat treatment in soybean (*Glycine max* (L.)). 159
H. KAGAWA, H. HIRANO, M. TOMOTAKE & F. KIKUCHI (Japan)

Antioxidant synergy between phosphatidyl ethanolamine and α-tocopherylquinone . . . 165
X. C. WENG (China) & M. H. GORDON (UK)

An alternative formula for the sweetening of reduced-calorie cakes 169
E.-S. A. ATTIA, H. A. SHEHATA & A. ASKAR (Egypt)

Fractionation of *Leucaena* seed-kernel proteins based on their solubility characteristics . . . 173
P. SETHI & P. R. KULKARNI (India)

Nutritional evaluation of home-processed weaning foods based on low cost locally available foods 179
S. DAHIYA & A. C. KAPOOR (India)

Biological evaluation of protein quality of home-processed supplementary foods for pre-school children 183
S. DAHIYA & A. C. KAPOOR (India)

Effects of precooling, packaging film, modified atmosphere and ethylene absorber on the quality of refrigerated Chandler and Douglas strawberries 189
A. PICÓN, J. M. MARTÍNEZ-JÁVEGA, J. CUQUERELLA, M. A. DEL RÍO & P. NAVARRO (Spain)

Transformation of egg cholesterol during bacterial fermentation 195
B. PRZYBYLSKI, N. A. M. ESKIN & D. R. CULLIMORE (Canada)

Effect of processing (sprouting and/or fermentation) on sorghum and maize: II. Vitamins and amino acid composition. Biological utilization of maize protein 201
M. ASIEDU, E. LIED, R. NILSEN & K. SANDNES (Norway)

Research Notes

Chemical analysis of sorrell leaf (*Rumex acetosa*) 205
O. LADEJI & Z. S. C. OKOYE (Nigeria)

Toxic elements in certain higher fungi 207
J. VETTER (Hungary)

ANALYTICAL METHODS SECTION

Adulteration of honey with high-fructose corn syrup: Detection by different methods . . . 209
E.-S. M. ABDEL-AAL, H. M. ZIENA & M. M. YOUSSEF (Egypt)

A rapid FTIR quality-control method for determining fat and moisture in high-fat products . . 213
F. R. VAN DE VOORT, J. SEDMAN & A. A. ISMAIL (Canada)

Bibliography of analytical food chemistry 223

Book Reviews 229

Number 3

A test for the two-stage thermoinactivation model for chymotrypsin 231
R. K. OWUSU (UK) & N. BERTHALON (France)

Oil content, stability and fatty acid composition of the main varieties of Catalonian Hazelnuts (*Corylus avellana* L.) 237
J. S. BONVEHÍ & F. V. COLL (Spain)

Thermal and mechanical properties of concentrated rice starch gels of varying composition . . 243
C. G. BILIADERIS (Canada) & B. O. JULIANO (Philippines)

Saponin content in different oat varieties and in different fractions of oat grain 251
G. ÖNNING, N.-G. ASP & B. Sivik (Sweden)

Studies on *Pleurotus tuber-regium* (Fries) Singer: cultivation, proximate composition and mineral contents of sclerotia 255
I. O. FASIDI & U. U. EKUERE (Nigeria)

Chemical composition of *Nigella sativa* L. seeds 259
C. NERGIZ & S. ÖTLES (Turkey)

Removal of cyanogenic glycosides of flaxseed meal. 263
P. K. J. P. D. WANASUNDARA, R. AMAROWICZ, M. T. KARA & F. SHAHIDI (Canada)

Molecular mechanisms of sweet taste: IV. Sucrononic acid and a related derivative 267
T. SUAMI (Japan) & L. HOUGH (UK)

Volatile reaction products from a heated xylose-lysine model system 271
J. M. AMES (UK) & A. APRIYANTONO (Indonesia)

Observations on long-term storage and processing of Jerusalem artichoke tubers (*Helianthus tuberosus*) 279
H. W. MODLER, J. D. JONES & G. MAZZA (Canada)

Effect of organic solvent and the lipid content on functionality of bovine lung protein isolates . 285
J. A. G. ARÊAS (UK), M. J. C. ALCOCER & E. M. A. MOTA (Brazil)

Kinetics of the BSA-dependent reaction of sorbic acid with mercaptoethanol and its inhibition by hex-3-enoic acid 291
B. L. WEDZICH & C. PICARD (UK)

Changes of anthocyanins in cherries (*Prunus avium*) during osmodehydration, pasteurization and storage 295
E. FORNI, A. POLESELLO & D. TORREGGIANI (Italy)

ANALYTICAL METHODS SECTION

Analysis of saponins in oat kernels 301
G. ÖNNING & N.-G. ASP (Sweden)

Rapid scan correlation NMR spectroscopy for food analysis 307
H. BARJAT, P. S. BELTON & B. J. GOODFELLOW (UK)

Determination of ethyl carbamate in soy sauce 313
C. FAUHL, R. CATSBURG & R. WITTKOWSKI (Germany)

Elements in raw leafy vegetables grown in *wadi* Al-shati (Central Sahara) 317
R. B. VOEGBORLO (Libya)

HPLC determination of vitamin B_6 in foods after pre-column derivatization of free and phosphorylated vitamers into pyridoxol. 321
M. REITZER-BERGAENTZLE, E. MARCHIONI & C. HASSELMANN (France)

Bibliography of analytical food chemistry 325

Book Reviews 329

Number 4

Chemical and nutritional quality of raw, cooked and salted fish silages 331
O. FAGBENRO & K. JAUNCEY (UK)

Functional properties of African yam bean (*Sphenostylis stenocarpa*) seed flour as affected by processing 337
O. S. EKE & E. N. T. AKOBUNDU (Nigeria)

Partial purification and properties of plantain polyphenol oxidase 341
J. A. NGALANI (Cameroon), A. SIGNORET & J. CROUZET (France)

Fate of aflatoxin B_1 during the industrial production of edible defatted peanut protein flour from raw peanuts 349
R. B. SASHIDHAR (India)

Co-purification of a heat-stable antioxidant with the superoxide dismutase activity from dried peas 353
D. J. NICE & D. S. ROBINSON (UK)

Methyl carbamate and ethyl carbamate in alcoholic beverages and other fermented foods . . 359
N. P. SEN, S. W. SEAMAN, M. BOYLE & D. WEBER (Canada)

Chemical composition and nutritional evaluation of two little-known species of *Vigna* . . . 367
V. R. MOHAN & K. JANARDHANAN (India)

An investigation of the compounds produced by spray-drying an aqueous solution of glucose and glycine 373
A. J. TOMLINSON (USA), J. A. MLOTKIEWICZ & I. A. S. LEWIS (UK)

Ability of chemical measurements to differentiate oxidative stabilities of frozen minced muscle tissue from farm-raised striped bass and hybrid striped bass 381
M. C. ERICKSON (USA)

A new technique for the chemical processing of reddened florets from dyer's saffron capitula . . 387
K. SAITO & M. TAKAHASHI (Japan)

Purification and kinetic characterization of a basic peroxidase isoenzyme responsible for lignification in Gamay rouge grape (*Vitis vinifera*) berries 391
M. MORALES, M. A. PEDREÑO, R. MUÑOZ, A. ROS BARCELÓ &
A. A. CALDERÓN (Spain)

Chemical and biological evaluation of discarded frying palm oil from commercial restaurants . 395
M. M. AL-HARBI & H. A. AL-KAHTANI (Saudi Arabia)

Chemical composition and some physical properties of a water-soluble gum in taro (*Colocasia esculenta*) 403
H. LIN & A. S. HUANG (USA)

Research Notes

Influence of variety and geographical origin on the lipid fraction of hazelnuts (*Corylus avellana* L.) from Spain: I. Fatty acid composition 411
J. PARCERISA, J. BOATELLA, R. CODONY, A. FARRÀN, J. GARCIA, A. LOPEZ,
M. RAFECAS & A. ROMERO (Spain)

Refractometric determination of ethanol concentration 415
C. I. OWUAMA & J. C. ODODO (Nigeria)

An improved technique for the extraction of precarthamin under mild conditions 419
K. SAITO (Japan)

ANALYTICAL METHODS SECTION

The appropriateness of using cyanocobalamin as calibration standards in competitive binding assays of vitamin B_{12} 423
K. MUHAMMAD (Malaysia), D. BRIGGS & G. JONES (Australia)

The appropriateness of using cyanocobalamin as calibration standards in *Lactobacillus leichmannii* A.T.C.C. 7830 assay of vitamin B_{12} 427
K. MUHAMMAD (Malaysia), D. BRIGGS & G. JONES (Australia)

Comparison of a competitive binding assay with *Lactobacillus leichmannii* A.T.C.C. 7830 assay for the determination of vitamin B_{12} in foods 431
K. MUHAMMAD (Malaysia), D. BRIGGS & G. JONES (Australia)

Bibliography of analytical food chemistry 435